

# PizzaMaster® 400 series

Technical Specifications – Order Form

Make your choice

PM 401ED

PM 402ED

PM 401ED-DW

PM 402ED-DW

PM 401ED-1

PM 402ED-1

PM 401ED-1DW

PM 402ED-1DW

PM 402ED-2

PM 402ED-2DW

PizzaMaster\_400series\_Technical Specifications 90002\_EN\_R1B

## Multi Purpose CounterTop ovens

COMPACT, versatile and high efficient – stone hearth ovens



- 80 Different Sizes  
*Including Modular and CounterTop ovens*
- High Power
- High Temperature
- Special Clay Hearthstone
- Unique Scandinavian Design
- “Extra” is Standard
- Smart Unique Options
- International Certificates

### Standard equipment

- Dual halogen lighting in each deck
- Hearth of natural material with crisping function
- Stainless steel exterior  
*Except of exterior bottom and backside*
- Turbo start function
- Indicators for thermostat, turbo-start and service
- See-through oven door with heat-reflecting glass
- 400°C / 752°F as standard
- Digital Display
- Timer with manual shut-off alarm
- Auto-Timer with alarm
- Stackable  
*Optional stacking kit is required*

### External and Inside dimensions per deck for models

Internal dimensions per deck: **depth** = 410mm/16.1in **width** = see figures below (1) = 410mm/16.1in, (2) = 820mm/32.3in



### Mandatory fields

#### Electrical connection

- 400V 3N (Supply 380-415V)
- 230V 1N (Supply 220-240V)
- 230V 3~ (Supply 220-240V)
- 208V 1~
- 208V 3~
- 480V 3N
- Special voltage .....

Only for models:

#### 402ED-1, 402ED-1DW

These models have 2 stones for 1 deck + 1 stone for 1 deck.

Choose oven deck configuration:

- upper deck 2 stones  
lower deck 1 stone  
(Std. configuration)
- upper deck 1 stone  
lower deck 2 stones

### Optional equipment

#### Make your choice

- Marine model
- Stacking kit  
*required when stacking ovens*

#### High temperature deck\*

500°C / 932°F

- Deck 1 (lower)
- Deck 2

\*Not in combination with steam system

#### PizzaMaster design solution

- Phantom Black
- Royal Gold
- Copper

#### Steam system\*

- Deck 1 (lower)
- Deck 2

\*Not in combination with high temperature deck and/or oven deck with 2 stones per deck.

Add oven depth with 100 mm / 4 in.

#### Support

Only for models: 401ED, 401ED-1, 402ED, 402ED-1, 402ED-2

- PM 401-S  
any 401 model
- PM 402-S  
any 402 model
- PM 403-S  
any combination of 401 + 402 models stacked
- PM 404-S  
any combination of 402 + 402 models stacked

#### Shelf support package\*

- SP-1  
for support 401-S
- SP-2  
for support 402-S

\*shelf support package is ordered separately, nor is it available for supports 403 and 404.

#### Support

Only for models: 401ED-DW, 401ED-1DW, 402ED-DW, 402ED-1DW, 402ED-2DW

- PM 401DW-S  
any 401 model
- PM 402DW-S  
any 402 model
- PM 403DW-S  
any combination of 401 + 402 models stacked
- PM 404DW-S  
any combination of 402 + 402 models stacked

#### Shelf support package\*

- SP-1DW  
for support 401DW-S
- SP-2DW  
for support 402DW-S

### Approvals available

E326671

E326671

E335108

ANSI/NSF 4

COMMERCIAL COOKING APPLIANCE

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**2 YEAR WARRANTY** | Limited

# PizzaMaster®



# PizzaMaster® 400 series

Technical Specifications – Installation Guide

PM 401ED	PM 401ED-1	PM 402ED-2
PM 402ED	PM 402ED-1	
PM 401ED-DW	PM 401ED-1DW	PM 402ED-2DW
PM 402ED-DW	PM 402ED-1DW	

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## PizzaMaster® CounterTop 400 series

Model	Dimensions in millimetres Width x Depth x Height		Dimensions in inches Width x Depth x Height		Separate decks per oven	Hearth- stones per oven	Power kW	Weight Kg / lb	
	External	Internal (per hearthstone)	External	Internal (per hearthstone)					
PM 401ED	650 x	410 x 410	x 195 (1 pcs)	25.6 x 23.6 x 19.7	1	1	3.05	53/117	
PM 401ED-1	600 x 500		x 85 (2 pcs)				x 3.4 (2 pcs)	4.55	60/132
PM 402ED			x 195 (2 pcs)				x 7.7 (2 pcs)	6.10	86/190
PM 402ED-1	650 x	410 x 410	x 195 (1 pcs)	25.6 x 23.6 x 31.5	2	3	7.60	93/205	
PM 402ED-2	600 x 800		x 85 (2 pcs)				x 3.4 (2 pcs)	9.10	100/220
			x 85 (4 pcs)				x 7.7 (4 pcs)		
PM 401ED-DW	1 060 x	820 x 410	x 195 (1 pcs)	41.4 x 23.6 x 19.7	1	1	6.05	90/198	
PM 401ED-1DW	600 x 500		x 85 (2 pcs)				x 3.4 (2 pcs)	9.05	103/227
PM 402ED-DW			x 195 (2 pcs)				x 7.7 (2 pcs)	12.10	128/282
PM 402ED-1DW	1 060 x	820 x 410	x 195 (1 pcs)	41.4 x 23.6 x 31.5	2	3	15.10	141/311	
PM 402ED-2DW	600 x 800		x 85 (2 pcs)				x 3.4 (2 pcs)	18.10	154/340
			x 85 (4 pcs)				x 7.7 (4 pcs)		

## Support 400 series

Model	Dimensions in millimetres Width x Depth x Height	Dimensions in inches Width x Depth x Height	Shelf support package (option)	No. of shelf possible to stack per package	Weight Kg / lb
PM 401-S	650 x 598	x 900	x 35.4 SP-1	4	15/33
PM 402-S		x 750	x 29.5 SP-2	4	14/31
PM 403-S		x 450	x 17.7 -	-	13/29
PM 404-S		x 300	x 11.8 -	-	12/26
PM 401DW-S	1060 x 598	x 900	x 35.4 SP-1DW	8	27/60
PM 402DW-S		x 750	x 29.5 SP-2DW	8	26/57
PM 403DW-S		x 450	x 17.7 -	-	25/55
PM 404DW-S		x 300	x 11.8 -	-	24/53

### IMPORTANT!

All installations and services must comply to local and national codes and be carried out by qualified servicers and electricians only.

#### Placement

Oven must be installed with a clearance of 50 mm / 2 in towards all sides.

#### Electrical

For wire dimension (mm<sup>2</sup>/AWG) see ovens connecting terminal and/or the manual.

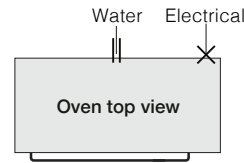
#### Ventilation

No ventilation connection required

#### Water

Pressure between 1-6 bar (0.1-0.6 MPa). Connection G 3/4" / NH 3/4" (for US/CAN).

#### Connections



## Amps per phase and per Oven (Only model marked with \* is supplied with power supply cable)

Model	400V 3N	230V 1N	230V 3ph	208V 1ph	208V 3ph	480V 3N
PM 401ED	7*	14*	12	15	13	6
PM 401ED-1	7*	20	12	22	13	6
PM 402ED	14*	27	17	30	20	12
PM 402ED-1	14*	33	23	37	25	12
PM 402ED-2	14*	40	23	44	26	12
PM 401ED-DW	14*	27	18	29	20	11
PM 401ED-1DW	14*	40	23	44	26	11
PM 402ED-DW	20	(27+27)**	(18+18)**	(29+29)**	(20+20)**	22
PM 402ED-1DW	27	(40+40)**	(23+23)**	(44+44)**	(26+26)**	22
PM 402ED-2DW	27	(40+40)**	(23+23)**	(44+44)**	(26+26)**	22

\* Model supplied with power supply cable. Model for both 400V 3N and 230V 3~ connection is not supplied with power supply cable.

\*\* Model require 2 separate electrical supplies for stated amp draw.

## Distributor

Built for Extreme Temperature

Support: PM 401-S  
Ovens: 1 deck model  
PM 401DW-S

Support: PM 402-S  
Ovens: 2 deck model  
PM 402DW-S

Support: PM 403-S  
Ovens: 2 deck + 1 deck  
PM 403DW-S models stacked

Support: PM 404-S  
Ovens: 2 deck + 2 deck  
PM 404DW-S models stacked

Stacked ovens require optional stacking kit

CANADA VERSION – only 1 power supply cable, up to 120 A, per oven can be used. For Amp draw over 120 A use Power Guard option.

BakePartner has a policy of continuous product development and reserves the right to change specifications and designs without prior notice.

